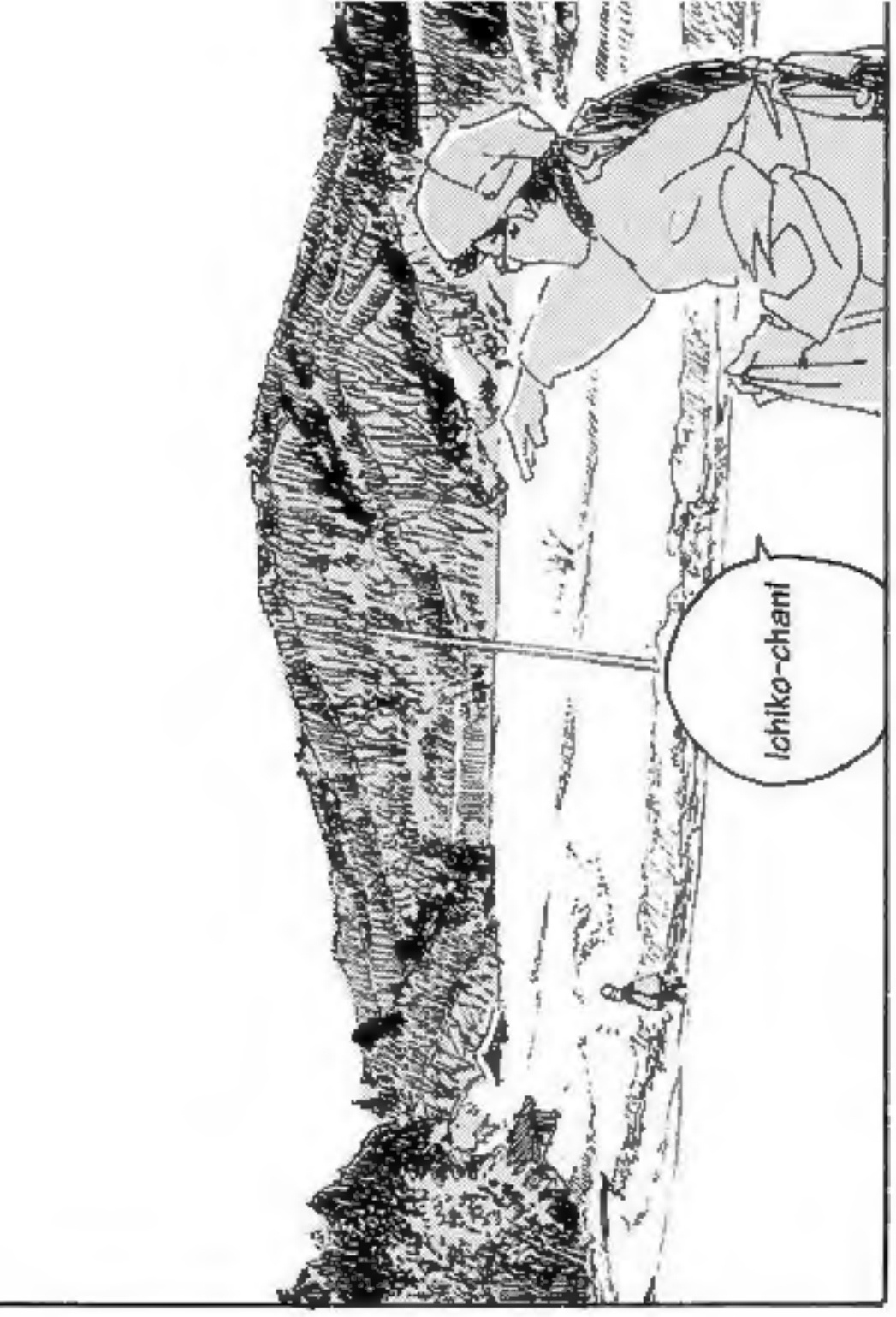
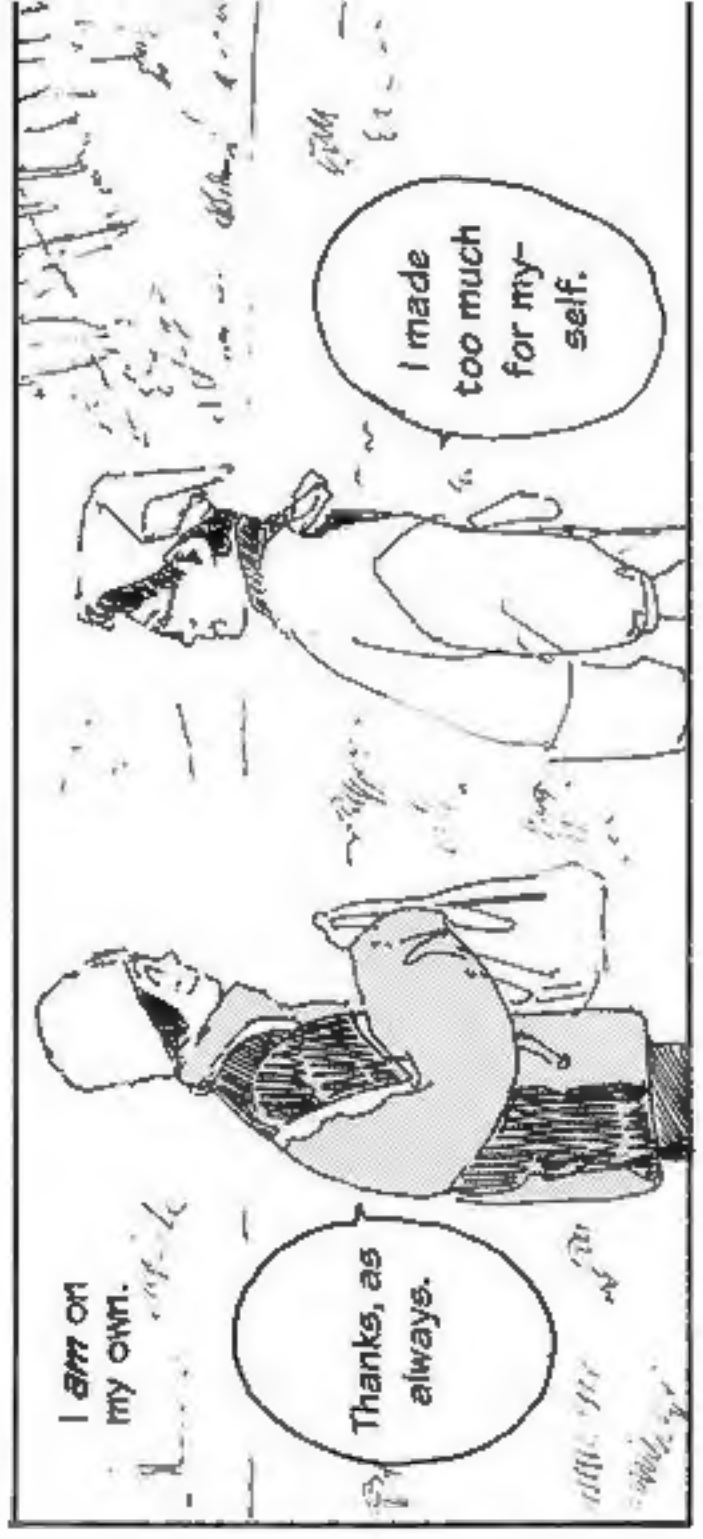




Ichiko-chan.
I don't really tend to make any of the new year's dishes,
but somehow I end up eating some every year.
I only set up preparations for mochi dishes.
Thank you.
It's nothing, I made tons.

Little Forest

16th dish

Shrimp Mochi and Ginger Mochi

There are times when all it has is shredded daikon from the thinned out seedlings.

but the ingredients depend on whatever people are in the mood for that year.

The new year's soup is seasoned with soy sauce and dashi.

After hearing that, I gave it a try.

I hear on the coasts they even put salted salmon roe on top.

At a mochi pounding gathering, I had one with all sorts of things like taro and mushrooms.

I heard that at my teacher's house, they take the mochi out of the new year's soup and eat it with walnut sauce.

Freshwater shrimp is one of the things that I need to prepare for new year's.

DRIP DRIP

The next day, I scoop them up with a net.

I submerge bundles of straw in reservoirs or backwaters of the stream.

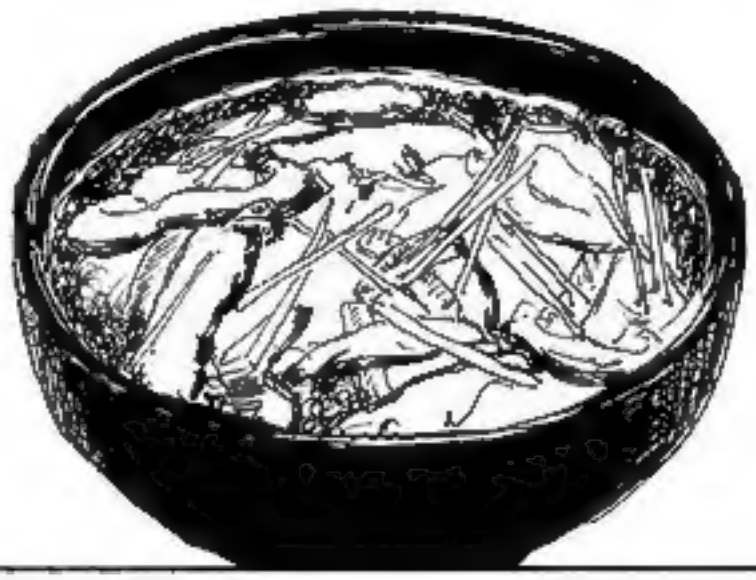
There they are.

FLIT FLIT FLIT FLIT FLIT FLIT

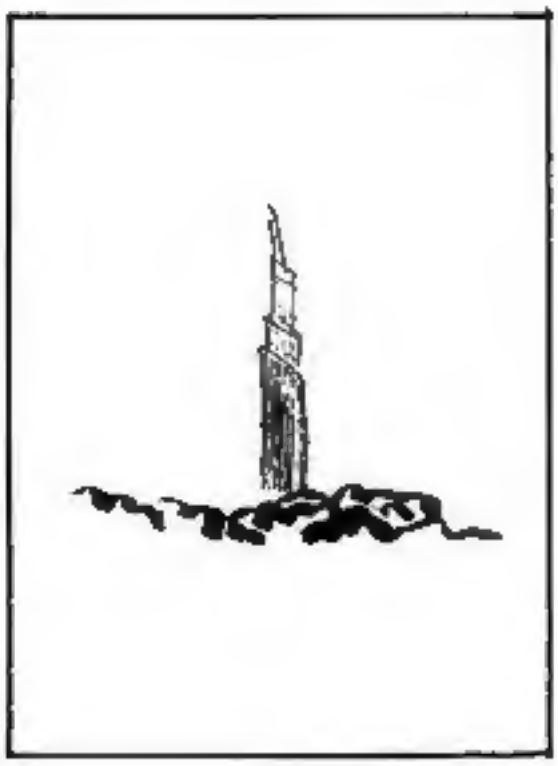
When I mix the mochi together with the shrimp and top it with soy sauce and mirin...

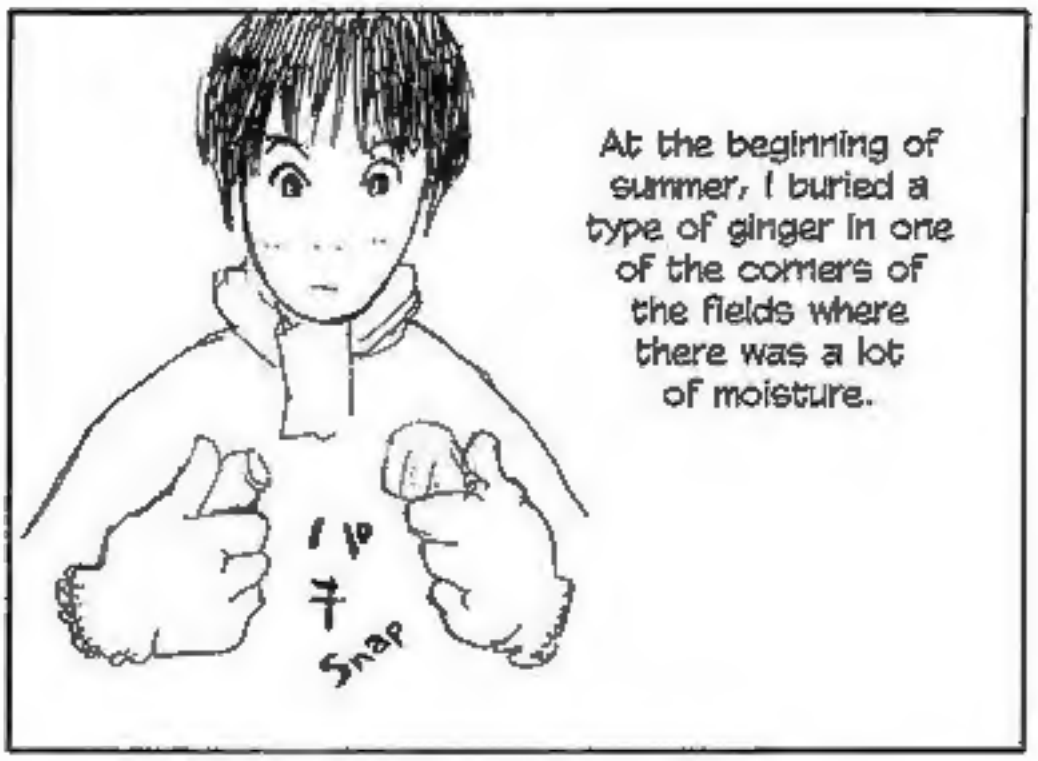
I dry roast them in a frying pan and save them for later.

I get shrimp mochi.

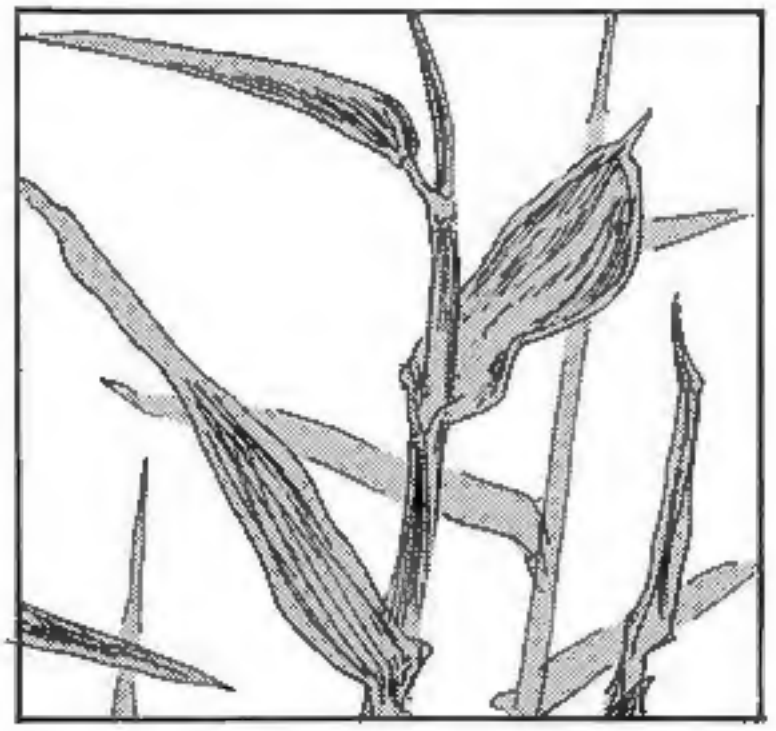


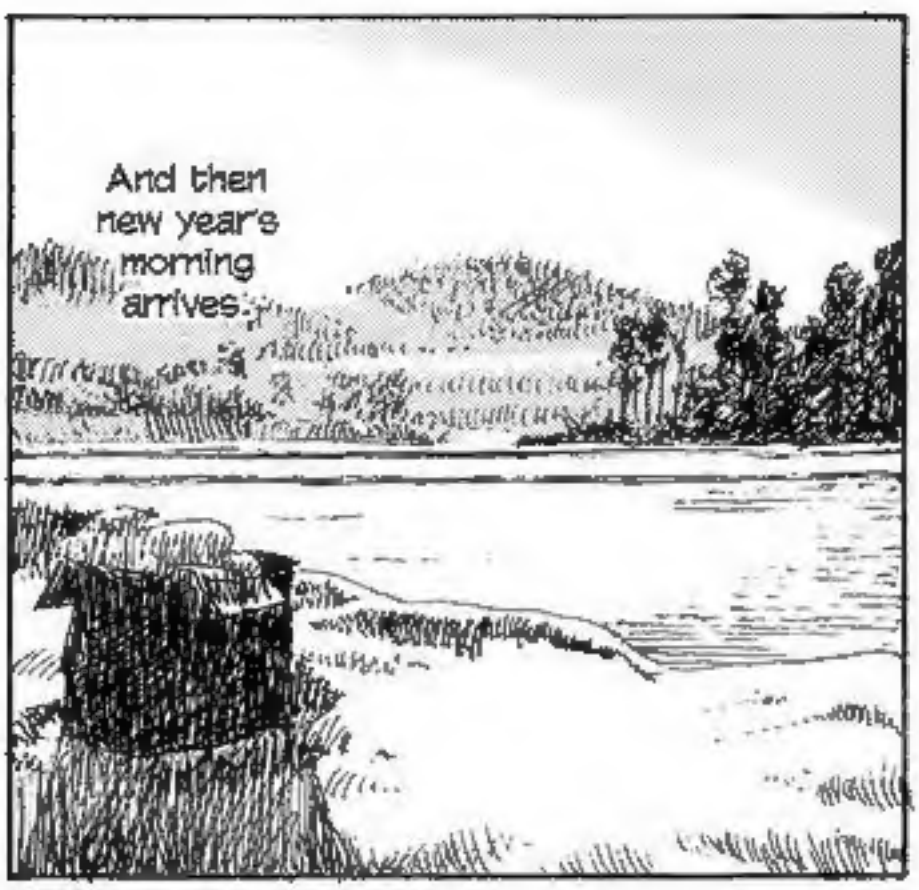
Ginger mochi is thin slices of chopped raw shiitake mushrooms or carrots and such, simmered together with mochi using soy sauce for flavoring, with a thick sauce made from squeezed ginger juice and potato starch on top of it.




At the beginning of summer, I buried a type of ginger in one of the corners of the fields where there was a lot of moisture.
1P
Snap

I dig it up before it starts to get frosty.
There we go




And then new year's morning arrives.

If it dries out too much it gets moldy, so I freeze the parts that I will use raw.

Thank you for the food.

A Combination Platter of the New Years Dishes I Received.

Boiled Bracken in Bonito Soy Sauce

Black Beans

Grated Daikon

Simmered Vegetables

Walnut sauce

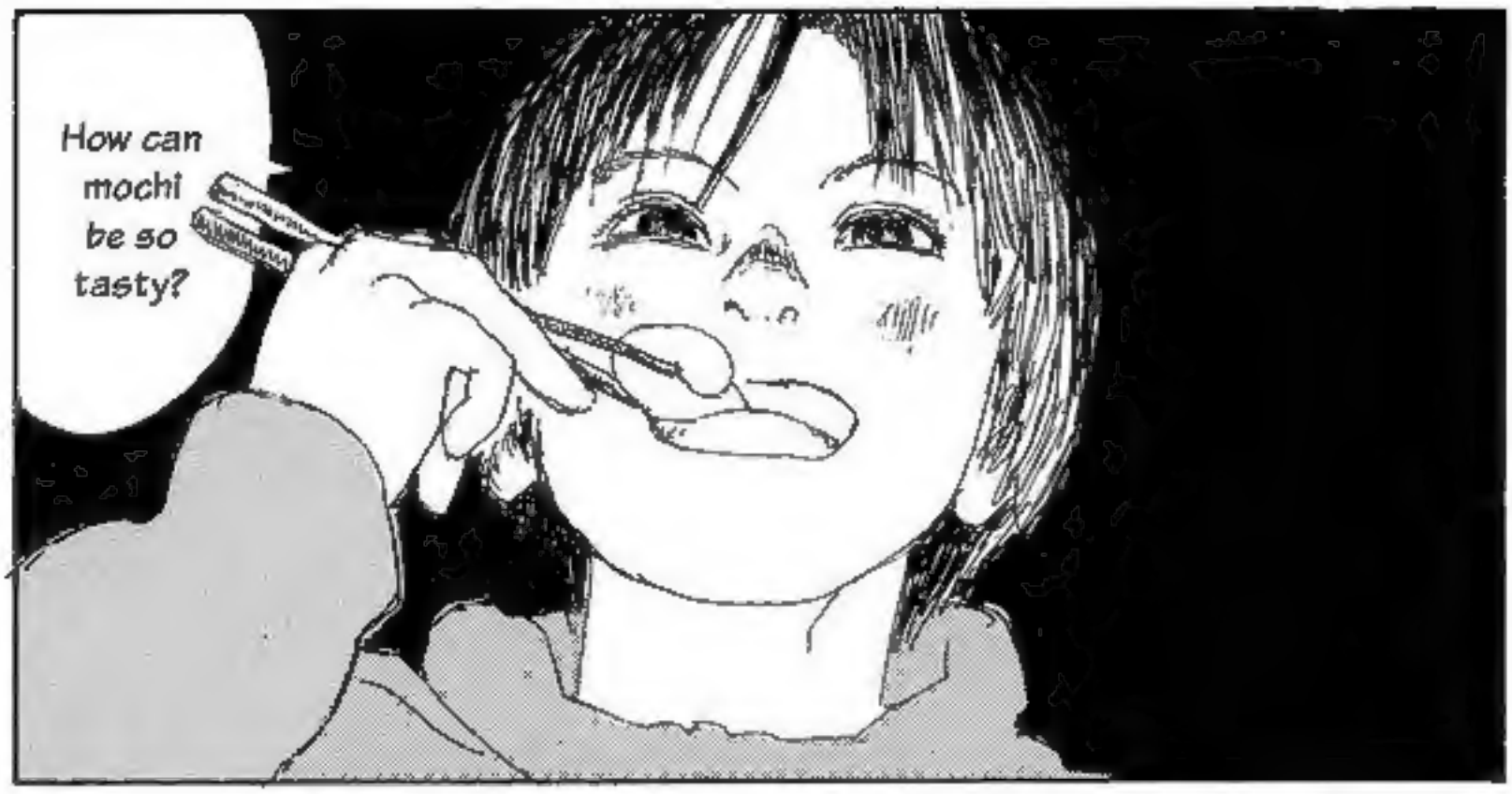
Home-brew Style Sake

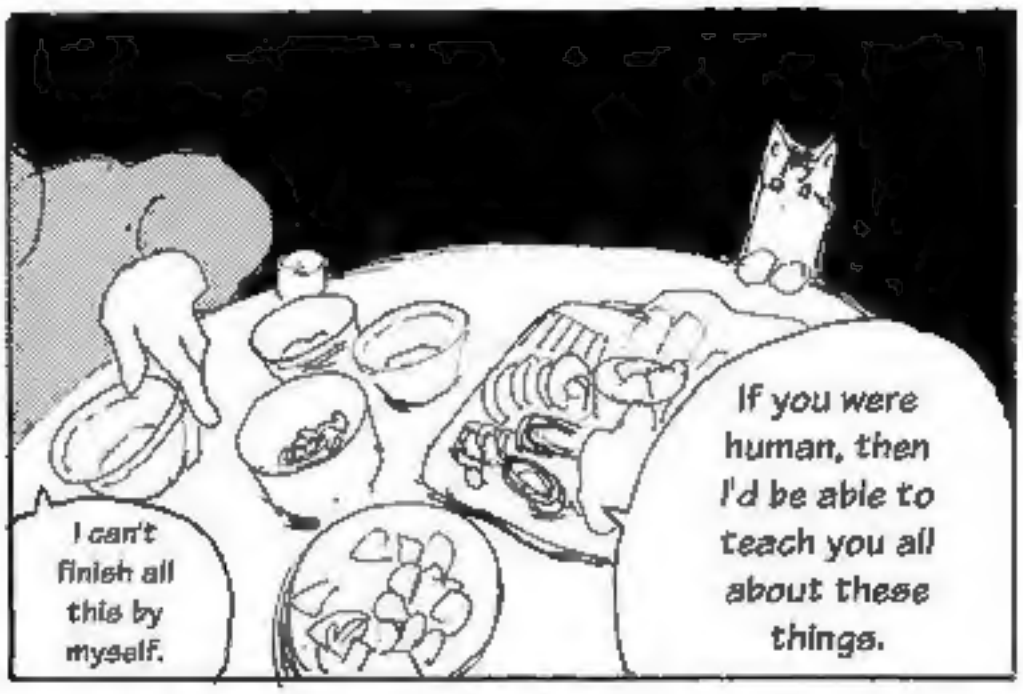
Natto Mochi

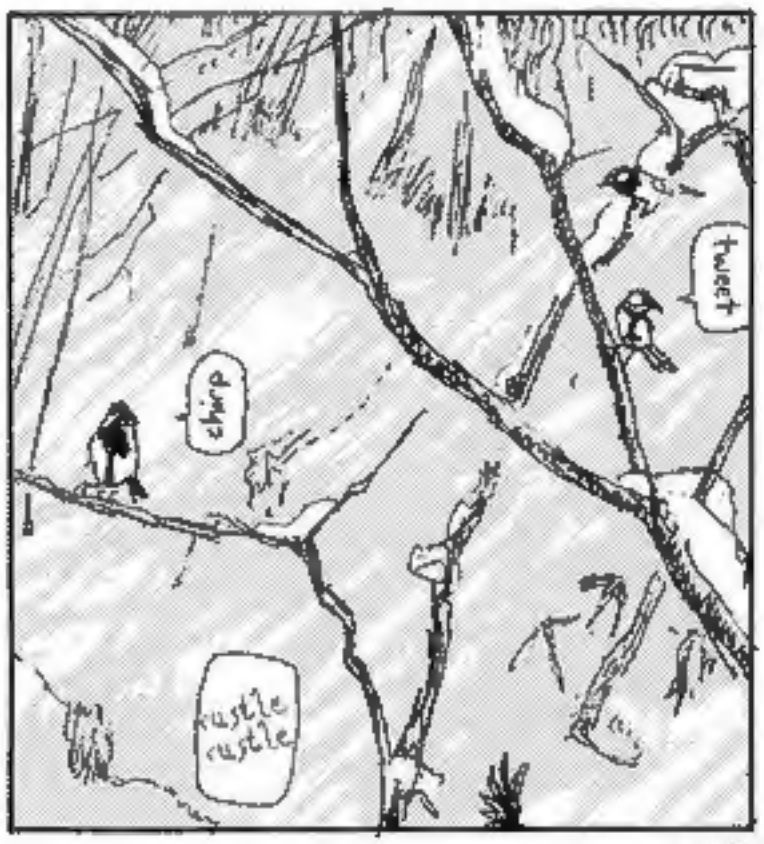
Ginger Mochi

Shrimp Mochi

New Year's Soup with Salted Salmon Roe







16th dish Shrimp Mochi and Ginger Mochi END

Natto mochi and shrimp mochi.

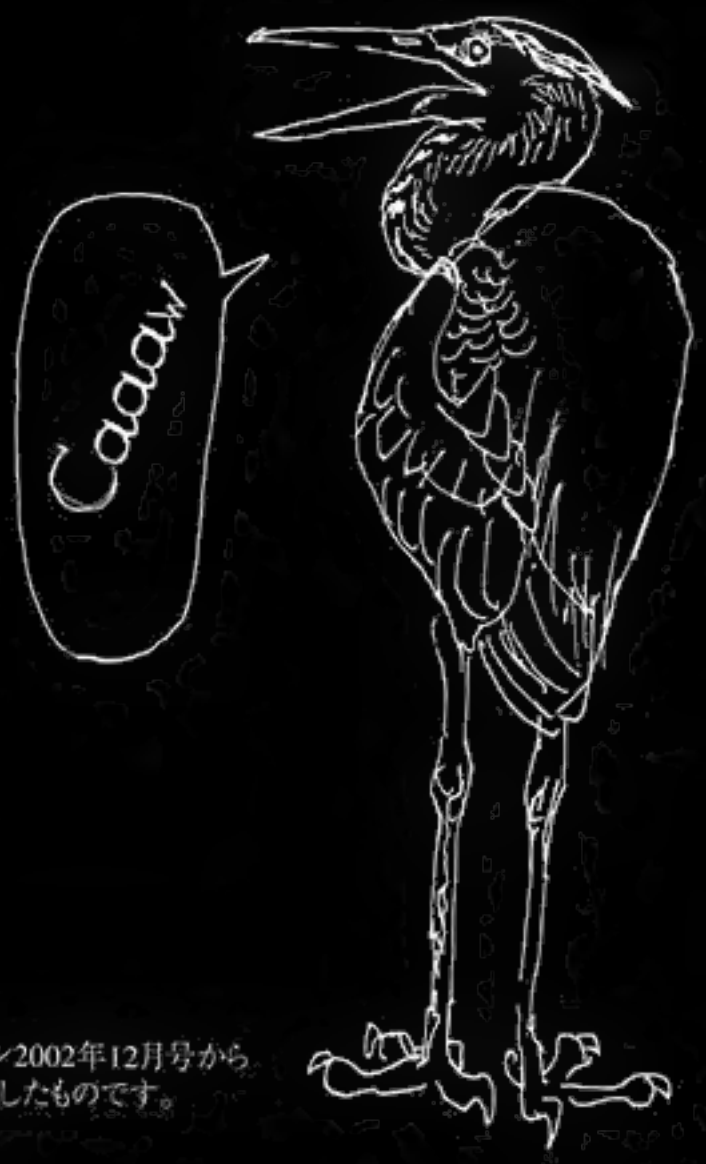
Egoma is one of the members of the perilla family. You can make oil out of the seeds and kimchi from the leaves. It's really tasty.

This is juune mochi.

"Juune" is a glaze that's made from roasting egoma seeds and black sesame seeds, and combining that with about half of its portion of soy sauce and sugar. It has a distinct flavor and is really tasty.

While working the fields, a sound that I had heard before reached my ears. "Kyorororororo..." It was the twitter of a ruddy kingfisher, a bright red bird I had become quite familiar with in my previous travels. On one morning, I was welcomed with the call of a white-bellied green pigeon. It came from the forest behind my house and sounded exactly like a child practicing the recorder. Even if they can't be seen or if they aren't always around, these migratory birds are also residents of Komori that color the seasons.

Little Forest 1 END



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Glossary

Amazake - A traditional sweet, low-alcoholic Japanese drink made from fermented rice.

Burdock - The taproot of young burdock plants can be harvested and eaten as a root vegetable.

Chapati - An unleavened flatbread (also known as roti) from the Indian subcontinent.

Daikon - A mild-flavored, very large, white, East Asian radish.

Dengaku Tofu - A traditional Japanese tofu dish usually topped with a sweet miso sauce.

Fusube Mochi - A traditional regional dish made of loaches. Roasted loaches are ground into a powder and boiled together with burdock and daikon. Chili peppers are added to give it a kick.

Hittsumi - The name "hittsumi" comes from the Japanese verb "hittsumu", meaning to tear something off.

Juune Mochi - Mochi with egoma (perilla) seed paste.

Konbu - A sort of seaweed used extensively in the Japanese cuisine.

Kouji - There is a koji yeast mold that's sprinkled onto the rice and it only becomes koji rice malt once that has finished growing on there, so if she really starts from scratch with using koji it'll transition from one to the other through the story.

Mochi - Japanese rice cake made of glutinous (sticky) rice pounded into paste and molded into shape.

Mirin - An essential condiment used in Japanese cuisine, consisting of 40%-50% sugar. It is a kind of rice wine similar to sake, but with a lower alcohol content - 14% instead of 20%.

Nanakusagayu - A simple healthy seven-herb rice soup eaten in Japan on January 7th to give your overworked stomach a rest.

Natto - A traditional Japanese food made from soybeans fermented with Bacillus subtilis.

Nishime - A traditional Japanese vegetable stew sometimes prepared with either pork or chicken.

Ohitashi - A classic Japanese side dish, boiled spinach marinated in light soy and garnished with bonito flakes.

Okonomiyaki - A Japanese savoury pancake containing a variety of ingredients.

Taro - A tropical plant grown primarily as a vegetable food for its edible corm, and secondarily as a leaf vegetable.

"The Frog in the Stomach" - The Japanese words for "well" and "stomach" are homophones so the mom is making a pun here with the idiom "the frog inside the well", which is basically the Japanese equivalent to "big fish in a little pond".

Tsukemono - Literally "pickled things", are Japanese preserved vegetables (usually pickled in salt or brine).

Tsukudani - A small seafood, meat or seaweed dish that has been simmered in soy